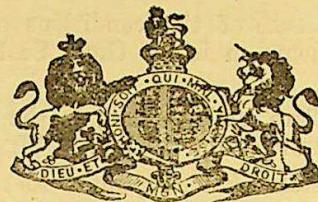


426/15

1876

Washing

RECORDED



A.D. 1876, 14th DECEMBER. N° 4833.

Manufacture of Prune Wine.

LETTERS PATENT to William Thompson, of Clare Hall, Raheny, in the County of Dublin, Ireland, for the Invention of "IMPROVEMENTS IN THE MANUFACTURE OF PRUNE WINE."

Sealed the 6th February 1877, and dated the 14th December 1876.

PROVISIONAL SPECIFICATION left by the said William Thompson at the Office of the Commissioners of Patents on the 14th December 1876.

WILLIAM THOMPSON, of Clare Hall, Raheny, in the County of Dublin, Ireland.
"IMPROVEMENTS IN THE MANUFACTURE OF PRUNE WINE."

5 In the Specification to Letters Patent granted to me on the 30th November, 1865, No. 3071, I described the manufacture of "prune wine" as a substance to be used for fining, purifying, and mellowing spirituous liquors.

10 My present Invention relates to improvements in the manufacture of this substance, whereby it is produced at less cost and of better quality than by the process set forth in the Specification above referred to.

15 According to my improved process I first make an extract of prunes as follows:— I grind forty hundredweight of French prunes and steep them for not less than two months in one hundred and eight gallons of rectified spirit of wine about 55° over proof mixed with ten gallons of water; the liquor thus produced is the extract of prunes, which I employ as hereafter described. I grind twenty hundredweight of 20 raisins and steep them for about seven days in four hundred gallons of water, preferably distilled; I then draw off the liquor and mix it in a vat with fourteen hundredweight of best refined sugar and forty gallons of the extract of prunes above mentioned. This mixture is fermented for about two months at a temperature of 70° to 80° Fahr.; it is then fined and drawn off into small casks, where it is allowed to stand for about five weeks, whereupon it is ready for use as described in the Specification above referred to. The proportions above stated of the ingredients may be somewhat varied; those which I have given answer well in practice.

[Price 2d.]

Thompson's Improvements in the Manufacture of Prune Wine.

SPECIFICATION in pursuance of the conditions of the Letters Patent filed by the said William Thompson in the Great Seal Patent Office on the 12th June 1877.

WILLIAM THOMPSON, of Clare Hall, Raheny, in the County of Dublin, Ireland. "IMPROVEMENTS IN THE MANUFACTURE OF PRUNE WINE." 5

In the Specification to Letters Patent granted to me on the 30th November, 1865, No. 3071, I described the manufacture of "prune wine" as a substance to be used for fining, purifying, and mellowing spirituous liquors.

My present Invention relates to improvements in the manufacture of this substance whereby it is produced at less cost and of better quality than by the process 10 set forth in the Specification above referred to.

According to my improved process I first make an extract of prunes as follows:— I grind forty hundredweight of French prunes and steep them for not less than two months in one hundred and eight gallons of rectified spirit of wine about 55° over proof mixed with ten gallons of water; the liquor thus produced is the extract of 15 prunes, which I employ as hereafter described. I grind twenty hundredweight of raisins and steep them for about seven days in four hundred gallons of water, preferably distilled; I then draw off the liquor and mix it in a vat with fourteen hundredweight of best refined sugar and forty gallons of the extract of prunes above mentioned. This mixture is fermented for about two months at a temperature of from 70° to 80° Fahr.; it is then fined and drawn off into small casks, where it is allowed to stand for about five weeks, whereupon it is ready for use, as described in the Specification above referred to. The proportions above stated of the ingredients may be somewhat varied; those which I have given answer well in practice. 20 25

Having thus described the nature of my Invention and in what manner the same is to be performed, I claim,—

First. The use for the manufacture of prune wine of extract of prunes prepared by steeping French prunes for about two months in rectified spirits mixed with water, substantially as herein described. 30

Second. The manufacture of prune wine by admixture with the extract of prunes set forth in the preceding claim of sugar and liquor produced by steeping ground raisins in water, such mixture being fermented at a temperature of from 70° to 80° Fahr. and then fined, substantially as herein described.

In witness whereof, I, the said William Thompson, have hereunto set my 35 hand and seal, this Seventh day of June, in the year of our Lord One thousand eight hundred and seventy-seven.

WILLIAM THOMPSON. (L.S.)

LONDON: Printed by GEORGE EDWARD EYRE and WILLIAM SPOTTISWOODE,
Printers to the Queen's most Excellent Majesty. 1877.